



GUATEMALAN JOCOTES, SPONDIAS MOMBIN.

(*Spondias purpurea*. See S. P. I. No. 11007.)

One of the commonest and most popular fruits of the Guatemalan highlands. It is most abundant between the altitudes of 2,000 and 6,000 feet. There are many varieties, or more properly speaking, seedling races. The three here shown are the best known: the upper one is called *jocote de corona*, the one in the center *jocote amarilla*, and the lower one *jocote largo*. The *jocote de corona* is by far the best of the three. Its color is an attractive yellow and scarlet, and it has an aromatic, almost pungent flavor resembling that of the cashew (*Anacardium occidentale*). The *jocote amarilla* is rather inferior in quality, but it is much used when boiled. The *jocote largo* is very similar in character to *jocote amarilla*, and both are deep orange yellow in color. The jocotes are easily propagated by cuttings, and bear most profusely. The large seed is an undesirable feature, but superior varieties are occasionally seen and merit vegetative propagation. (Photographed by Wilson Popenoe, Guatemala City, Guatemala, October 4, 1916; P16836FS.)